



are caps for every hour of the day and any and all occasions, although they are termed "tea caps."

There are caps to sleep in, caps for breakfast, caps for one's room, caps to lunch in and caps to drive and even to dine in, and then the wonderful theatre caps that are almost a cap and mantle combined. These caps are such a sen-

To pin a bow to her head, only to be broad hand around it, almost anything she may happen to have about the bureau, so long as it is in keeping with her gown, and she is the proud possessor of a wig that will endure for a season. It is one, moreover, that is not easily copied, for one's hair is too long or too straight for this particular wig, and no woman, no matter how vain, would care to wear it "unbecomingly," as a small friend of mine begged her mother to do. Even a short, curly wig is seldom successful, as the ringlets are apt to fall out, and she must cover the wig sufficiently for conventional wear. Were such a one to be found, it could probably be sold at a most prohibitive price, for most women would be glad to have it.

There are many and varied modes of dressing, albeit, of course, with absolute care given to the perfect contour of the head, with no protuberance. If artificial hair be resorted to, it must be a perfect match and not in sufficient quantity to give slightest intimation of its being false.

Fashion now seems to have based all her fancies on the one solid foundation of nature, and to have no lines; whether it be shoes, gown, hat or hair it must be in accordance with one's general character and formation. And what happy results are manifested thereby! How often the loss of one's face, effluve that brings out the beauty of line in the skull, dresses that show the natural line and form

one's head in a seemingly careless fashion, although it requires some practice to accomplish this orderly simplicity. The hair is first carefully brushed to electrify it and make each separate hair "stand up." Then part it down the middle, and brush it down the left side, and, holding the head down, brush it a few brisk strokes; the last one carrying it in a mass quickly and firmly back to the crown of the head. Then take the remaining strands on the left side and fill in the thin place resulting from the first stroke. Finally, brush it straight, coming near the part. This final touch is really the masterly one, as it must be swift in with the rest, seeming a part of it, yet filling up the

short woman, who flirts herself into the arms of her trowning beauty, while she casts aside the wire fence and other pad calculated to build a second story to her head.

She is exceedingly pretty one was long, slender-winged butterfly of iridescent spangles, that in coloring was a marvel of artistic workmanship. The tall wings stood quivering above the head, and the body was so small that it won't just a little back and to one side of the head, ending at least two inches to the height when adjusted to the proper position. Her pretty arranged mane were finely waxed. It was jeweled in tiny paste diamonds that glittered like drops of dew.

The one great point to remember

T last we can sit down to our dressing tables in a calm, serene, and joyous frame of mind, entertaining kindly thoughts toward the comparatively simple task of arranging our hitherto unruly tresses. The hair is washed, dried, combed, puffed and pulled, first to the front, then to the back, then frizzled and fried and steamed and baked and finally left to cool. Then it is rolled up and tucked tightly in a towel over night, only to be pinned and tied to all manner of ugly and most unsympathetic foundations. How the hair is abused, and how speakable substitutes when at last released, till they knew not themselves and wished they could fall out and grow again! How the hair is abused, and finally did do. But the hair dressers and specialists and "preparers" and "renewers" are all in deep mourning because the hair is so abused. Income is demolished. So long as women would allow themselves to be made hideous by such monstrous coiffures as the "frames" and "bobs" and "puffs" and "trusts" decreed for the last five years, just so long would new and horrible fashions be invented until the hair was so abused that it would have lost all power to have another "special preparation" "warranted to make straight hair wavy" applied. Not until our hair is so abused that it is so much dead weight, and we are so much heavier, and all through the summer studiously apply all known tonics from crude oil to "beauty" that it can retain the natural beauty and radiance and retain the natural beauty. With the satisfying result that we now may give our heads a tons and pin a fringe of hair, enough to hang down to single down close enough to the head to be pinned in place. And those that prefer to stand up or stray tresses are brought into line, enough to hang down to single down close enough to the head to be pinned in place. Our sorrows of inadequate hair, hair too straight or hair too thin, is now adjusted in the minutes of the soul-raising expenditure of time and patience with every sort of "specialist's" heart-breaking prices, each one with a "contrivance" which is "personally adapted to your particular need" and which you find yourself mesmerized into purchasing at ten times what it is worth simply because it is the thing you will wear only a few weeks, and the selling price must be high in order to make up for the

And I knew one woman who usually had a collection of thirty-three similar contrivances for making her hair appear thickly out of proportion to her figure. They cost her no more than a few pennies each, and she would wear them cost less than a dollar and a half, and each in its turn was cast aside or "tossed" the minute she was alone and had time to "take a little rest." The next day some other "excellent conversationalist" would explain to her the cause of her grief and kindly supply her with the proper article to give that classic contour her former beauty. These sorrowful months her classical contour was being ruined by being built up out of all proportion to her features, which were being covered by her own natural hair, which was no more or no less than was adequate for her

Blessed be the clever and sensible woman who started the bewitching fashion of wearing "tea caps." She has solved a long-felt want, for all of us have at times had qualms of conscience and thought. Clothe ourselves in our own hair, or, at least, give it a few days' rest, then when we see ourselves in comparison with other fluffed-up

heads our courage deserts us, and back we run to our dear puffs and switches. But, with the advent of the cap, came release from our own fears and public opinion, and a woman can be practically bald and yet look charming if she use taste in the selection of her caps. And such a saving of time for these

sible reaction that we even wear them under our hats. And such a comfort; no stray locks hanging at unbecoming angles, and the hat securely anchored to the cap band.

Great is the luck of the typhoid convalescent with her lovely young ring-

fashion. A good wig for "stage wear" will cost anywhere from forty to a hundred and fifty dollars, according to the kind and quality of the hair, while for social wear a wig of ringlets could easily cost from two hundred dollars to two hundred and fifty.

and shoes that are actually the shape of one's foot if one hasn't quite ruined it by the so-called stylish boots of past seasons.

Another pretty way of showing the beauty of one's skull is to adopt the "ewril," which consists of merely

It also has the advantage of staying up well and looking neat for a longer period of time than almost any other arrangement, and in its quaint Dutch suggestion is most becoming to youthful faces.

Some very attractive ornaments are being displayed in the shops of several exclusive importers. These are in

not, nor nearly as chic, as the artificial pieces are necessarily too thick or too very perfect to look natural.

However, if you prefer this style of hair-dressing three illustrations are shown in the sketches. The one in the lower left-hand corner represents an evening coiffure shown in the manner of a braid, and known as the Grecian knot although this is more conventional than the other two. All one's own hair is parted in the middle, and is drawn above the nape of the neck firmly, but as loosely as possible to form a foundation for the attached piece composed of several strands of hair. The hair on the side hair is pulled into place and loosened about the ears to fit in naturally with the ringlets. This is especially desirable for the reason that the little fall caps that fit closely about the face, low *on* the head, but require much filling in at the back.

For the second illustration, a slight adjustment, the four strands of hair are arranged of the same set of curls used on Figure 1.

The hair is all combed straight down over the face, and is loosely bunched and fastened at the crown of the head, the knot being done a trifle tighter than for the other style. The chief beauty of this style is that the fine thin strands of hair take when tossed down from the face in seeming carelessness, the more elaborate arrangement shown in the right the adjusted piece covering the entire top of the head, making a most elaborate coiffure for the thin-haired woman, a piece of lace placed over the hair is at the back and in the front, where it is parted in the center.

Figure 3 illustrates another variation of the swirl held in place by black velvet bands held in place by a comb on top, but holding the hair quite loosely at the crown of the head.

For the third, a girlish and easily accomplished coiffure is shown in the second sketch in the upper left-hand corner. The hair is parted on the left side, and combed smoothly, though loosely, to the right over the neck, where it is slightly ruffled on upper part, and folded loosely over beginning at the back and rolling up toward the crown of the head, adjusted to fit the face at the sides.

THE PEANUT JAB is a familiar game that furnishes a lot of fun. Have as many tables as needed, and a bowl of peanuts on each table. With but pins each player in turn jabs for a peanut until he misses, when the next one tries. At the bell from the first table the two who have the most peanuts progress to the next table. In the end the one who succeeds in gathering the greatest number of peanuts gets the prize.

A. E. B.

[illegible]

By Mrs. E. P.

Perhaps my experience with casserole cooking may be valuable to unbelievers. I was rather skeptical as to its merits, but after several trials find myself the staunchest of advocates.

Casserole Beef.

I had on hand the end of a porterhouse steak, probably three-quarters of a pound, a turnip, a carrot, an onion, two potatoes, which needed attention and about a cup of tomato, mostly juice. Having cut the steak in pieces about an inch square and seared it on all sides, I removed the meat and added more fat to the pan, turned in the sliced onion and carrot, also the diced potato and turnip, and let them brown a little. Having heated the casserole, I turned in half of the mixed

We found our casserole a most useful institution. The meat was tender and delicious, the vegetables done to a turn and the gravy rich and brown with a finely blended flavor. This quantity was far too much for a family of two, and my husband asked to have the same kind of a

Two such simple dinners for the busy housewife, and such inexpensive ones, supplied the first dinners, and the vegetables for the second certainly cost less than five cents to prepare. This was good, and so easy to the number of changes which could be made in the combination. I often times used a half cup of okra; sometimes a little more; sometimes the celery itself. A frigate includes string beans. Try it for yourselves, all you unbelievers.

Cook in a double boiler three egg yolks slightly beaten with one tablespoon of water, and add one teaspoon of water, and add one teaspoon of butter. When eggs begin to thicken add four tablespoons of butter, one at a time, stirring constantly, one-eighth

teaspoon of salt, the same of paprika and cayenne, one tablespoon of tarragon, one-half teaspoon of turmeric, and the same amount of finely minced chervil or parsley. The chervil gives a peculiar flavor that goes well with the turkey. The quantity of the sauce is required for each helping. If this sauce be served with beef, a tablespoon of grated horseradish would give it just the right flavor.

Chicken Cream on Lettuce.

Cook two tablespoons of butter, add one cup of cream and two cups of finely minced lettuce, one-half teaspoon of celery, also minced fine, and one-quarter teaspoon of salt. When boiling add three drops of tabasco, one tablespoon of Worcestershire sauce, and one tablespoon of brandy, if liked, and the yolks of two

grapes, and the juice of the grapefruit should be used instead of vinegar or lemon in the mayonnaise. A juicy grapefruit will yield enough for dressing and not injure the flavor of the pulp. Serve on white lettuce with cheese crescents.

Cheese Crescents.

Cook three tablespoons of butter and four tablespoons of flour until bubbling. Add three-quarters of a cup of milk, stirring all the while. When the mixture is thick, add a teaspoon of mustard and a dash of cayenne. When boiling add one cup of fatty cheese and one tablespoon of onion juice. When the mixture is stirred, add two egg yolks, and if you happen to have some truffles in the house and can afford to use them, add two large ones. When the mixture is thick, stir in a shallow buttered pan about one-half an inch thick, and when cold cut into crescents with butter. Crumb egg and crumb onion, and serve hot. Drain on brown paper and serve hot.

Kumquat Salad.

This is a novelty or those accessible to this tiny member of the orange fam-

salad is served with game or chicken, cheese is omitted. Otherwise some kind of a cheese mixture or wafers dusted with cheese is usually served with the simple salad course.

leesopome of cream, add one cup of finely minced almonds, salt and paprika, and form into small patties with the hands, rolling in the buttered pats. This was a recent innovation in serving cheese.

Two delicious desserts suggest themselves for the January party. The least—be it luncheon, dinner or supper.

Snowballs.

Serve in one of those lovely glass baskets that have tall handles a Philadelphia ice cream, which is cream and vanilla, frozen and made into balls by the ball maker, which is used so much at the soda water fountains. If the cream be frozen sufficiently, the snowball can be made, as with the ripest but not over-

cream, a French or a Philadelphia ice cream, or a plain whipped cream filled with candied red cherries and green-gage plums cut into pieces. The fruit should be soaked in a fruit syrup before adding to the cream. The mold should be packed in ice and salt four hours. The combination of brown, yellow or white with red and green is as

harmonious with the winter dress of most
fations, and is quite sufficiently delicious
to pay for the trouble of making.
Some pretty bonbons are made of sugary
lemons are strawberries of natural size
with green stems and lemons about the
size of strawberries. These are
made at the same time as the almond
paste, covered with red and yellow
fondant, and are most realistic.

Partridge Sautéed.
Skin the birds, split and flatten them
with a cleaver, trim ends of legs and
wings, as really nothing is eatable but
the breasts. Now have some hot but-
ter in the sauté pan and cook
them, turning very gently, until a
light brown. Have ready some butter
and flour cooked together, lay the par-

Canape Mellee.
This is a mixture of leftovers, but nevertheless good. Mix cooked and minced chicken, capers, parsley, anchovy and truffles. If available. Press

Egg Canape.
Mix two or three cooked yolks with two tablespoons of butter, add four anchovies or the same amount of caviare or lobster, or even sardine paste, which will be found in the next chapter. Mix for the sandwich as well as the canape. Soften this with lemon juice and spread on buttered toast, cover with slices of tomatoes, cucumber and fine, pickle in the centre a tiny pickle curl. To make these, cut a pickle in slices not quite through, leaving a little of the ends together. It is a pretty garnish if the cucumber is